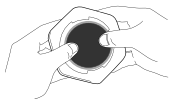
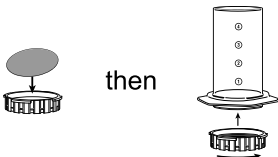


GETTING STARTED with your AeroPress® Coffee Maker

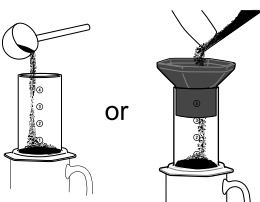
Push plunger
out of chamber.



Put a filter in
the cap and
twist the cap
onto the
chamber.



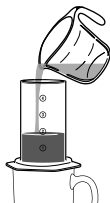
Stand chamber
on a sturdy mug
and put 1 scoop
of fine drip grind
coffee in chamber.



Give chamber
a shake to level
the bed of coffee.



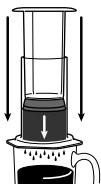
Add 175°F
(80°C) hot
water to ②
on the
chamber.



Stir 10
seconds.



Insert plunger and press
gently for 20 to 60 seconds.



RECIPES

Start with 1 heaping scoop of espresso grind or 1.5 level scoops of fine drip grind. Later, you can use more coffee if you want a richer brew. You can also double or triple the amount of coffee *and* water to press two or three servings at one time. Use fine drip grind whenever pressing more than one serving.

Water Temperature: We recommend 175°F (80°C) brewing water for medium and dark roasts. For light roasts, try 185°F (85°C) water.

American coffee: Fill chamber with water to (2). Stir 10 seconds. Press gently. Then add hot water to cup for a total of 8 ounces (225 mL) of coffee.

Latte: Fill the chamber with water to (1) or (1.5). Stir 10 seconds, press gently, and then add milk to make 8 ounces (225 mL) total beverage.

Cappuccino: Fill the chamber with water to (1) or (1.5). Stir 10 seconds, press gently, and then add milk equal to the amount of pressed coffee.

If you wish, top your latte or cappuccino with foamed milk.

CLEANUP AND STORAGE

Remove cap, push
plunger to eject
used coffee and
rinse rubber seal.



Important: Always eject the used coffee right after brewing (yes, before enjoying your cup) and store your AeroPress with the plunger pushed all the way in. This keeps the seal free of compression for long life.

Grind: Use fine drip or espresso grind. Espresso grind takes longer to press and requires patience for multiple scoops but makes a slightly richer brew.

Getting the right water temperature:

Microwave: Experiment to find the right time for your desired amount of water.

Kettle: Poke a dial thermometer in the spout of your kettle. Pay attention when the kettle starts ticking and turn it off about 5 degrees below the target temperature.

If you boil water and then let it cool, **be advised it can take 17 minutes for a small kettle to cool to 175°F (80°C).**

Instant Hot Water: If this is in your kitchen, it's probably close to 175°F already. Test it and adjust if necessary.

Hard to Press: Try pressing more *gently* and allowing more time. If you press hard, it will compress the puck of coffee and block the flow -- taking longer. If you press gently and it is taking too long, try a slightly coarser grind.

Why not push more water through my coffee? You can, but it will taste more bitter than our recommended method.

Reusing Filters: Many people reuse filters. After rinsing, put the wet filter in the cap and twist the cap onto the chamber to position the filter for next use.

Dishwasher: You can put it in the top shelf, but there is no need. The chamber is wiped clean each pressing. Just brush or wipe the rubber seal under running water.

Entertaining with the AeroPress®: Press some espresso prior to arrival of guests. Then after dinner you can quickly fill requests for Americanos, Lattes, Cappuccinos, etc.

Caffeine: An independent lab tested AeroPress brewed coffee and reported that the caffeine level is similar to drip coffee.

Acidity: AeroPress brew has one fifth the acid level of drip brew and one ninth the acid level of French press brew. It's easier on your tummy.



Safety Notices

Be careful, hot liquids can cause serious burns.

Hold your mug and AeroPress chamber securely with one hand while pressing the plunger vertically down with your other hand. Ask others to stand back.

Never press if the seal is loose in the chamber. Hot water can shoot around the seal and burn you. Call AeroPress, Inc. to order a replacement seal.

Never press into a fragile or narrow cup. Use a sturdy mug.

Never press hard. It can result in breakage and spills.

The inverted brewing method: Many people brew with the AeroPress upside down during steeping. We recommend against using this method. It is less stable and therefore prone to tipping over and exposing the user to hot liquid.

Warranty: The AeroPress coffee maker is warranted against defects in materials and workmanship for one year from date of purchase from an authorized retailer. Keep your receipt.

Replacement Parts can be ordered from AeroPress, Inc. at 1-650-493-3050.

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